

2017 CARNEROS PINOT NOIR

Winery Retail: \$35

Release Date: December 1st, 2018

Alcohol: 13.8% by volume

Acidity: TA=0.65g/100mL; pH=3.53

Harvest Dates: Aug. 28 - Oct. 5, 2017

Brix at Harvest: 24.4 degrees

Vineyards: 29% Iund

17% Ricci

25% Sangiacomo

3% Oak Cottage

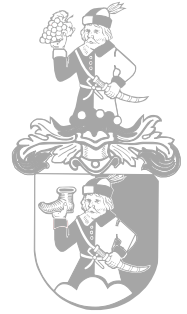
23% Schug Estate

3% Domain Carneros

Fermentation: 6-8 days in stainless steel punch-down and rotary fermenters with cap immersion up to 3 times daily

Aging/ Cooperage: 2 months in 800 gallon oak casks during malolactic fermentation and 9 months in medium-toast French oak barrels (20% new)

Production: 7,357 cases (12x750mL); 756cases (12x375mL); 14cases (6x1.5L); 8x3L btl



This classic Carneros region Pinot Noir offers a wide range of flavors and aromas, in the tradition of the finest red Burgundies of France. "Clonal diversity" is achieved by carefully blending several vineyard lots, each retaining its own unique clonal signature in the blend. The result is a complex wine with a rich bouquet of cherries, berries and hints of spicy new oak. It has flavors reminiscent of black cherry, currant and strawberry, followed by a rich, spicy texture and a long silky finish. This wine pairs nicely with lamb, duck, even grilled fish, and will improve with additional cellaring for 2 to 5 years.



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 **WINEENTHUSIAST** 90 POINTS
MAGAZINE

 2016 Vintage:
i-winereview.com 92 POINTS

2015 Vintage:
JAMESSUCKLING.COM  93 POINTS

Schug Carneros Estate Winery
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